ISSVED "A" PLACERY NO. 029 88 INSPECTION RSN TYPE GRADE	Department	78	7.77	121	-	7 7 7	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS			
	/ Distin	of Pu	of Envi	ealth a	nd Sc	cial Se	ervices		1	
	Food Fotol						Donout	Dogo	. I .	
NSPECTION RANT TYPE GRADE		<u>DIISI</u>					Report	Page	<u> </u>	or <u>/</u>
	INSPECTION DA	TE no		TABLISH	MENT	NAME	DOCKI (NEW = NA	127 1		
Regular	0 / 18 /	202	V 35	UDVVI	7	ININ	Killy About In	rive	~	
follow-up	TIME IN TIM	AE OUT	PEI	RMII HO	LDER	401	STY GASTLE M 5370-2-14 ag 2SHY GASTLE M	371-1	HEM	-1-R
Complaint RATING	[0:00]		4	VII 4	U	VIVE	SHY (AKINE MY	m	2002	
nvestigation	SAN TARY PERMIT	ΓNO.	LOC	CATION	(Addre	38)		1.07 (01.00		1
Other: / V	1040408		1 7	MAN	4	MIF	MEILAD		-	
ESTABLISHMENT TYPE		EPHON					ion Violations	0 1	ZISK CA	TEGORY
RESTAMPANT	14 734	1501	No.	of Repe	at Risk	Factor/In	ntervention Violations	0	3	
FOODBORNI	E ILLNESS RISK							NTION	S	The state of
	nated compliance (IN, OUT, N/									
IN = in compliance OUT = Not in compli	iance N/O = Not observed N/	A = Not	applicable	COS = (Correcte	d on-site	during inspection R = Repeat v	iolation P	TS = Den	nerit points
ompliance Status			R PTS			e Status			cos	RPT
	pervision	11.9		1000			tentially Hazardous Food		d)	
IT IINT OUT	e present, demonstrates		6	16	IN OU	N/A N/C	Proper cooking time and temp	eratures		6
	performs duties						Proper reheating procedures for Proper cooling time and temper		9	6
	vareness, policy present		16				Proper tooking time and temperature			6
	porting, restriction & exclusion	+	6		IN OU		Proper cold holding temperature		+	6
	ienic Practices		115/1907		-		Proper date marking and dispo		+	6
	asting, drinking, betelnut, or	T	To	1000		So x A	The second secon	Bod Corp.		
tobacco use			6				Consumer Advisor	У	200	
5 IN OUT N/A N/O No discharge fro			6				Consumer Adulance arouided 6		\top	
	ntamination by Hands			22	IN OU	N/A	Consumer Advisory provided f undercooked foods	or raw or		6
6 IN OUT N/A N/O Hands clean and	The second secon	\vdash	6	4						
	ontact with ready-to-eat foods or		6			,	Highly Susceptible Popu			
Adequate hands	ate method properly followed washing facilities supplied &	+	_	23	וא סעז	N/A	Pasteurized foods used; prohil offered	oited foods r	iot	6
8 IN OUT accessible	realing realises supplied at		6		7		Chemical		_	
Appro	wed Source			1					T	
	rom approved source	T	6	24	וטס או	N/A	Food additives: approved and	properly use	nd	6
10 IN OUT N/A N/O Food received a	t proper temperature		6	25	IN OUT		Toxic substances properly iden	ntified, store	d,	
11 IN OUT Food in good co	ndition, safe, and unadulterated		6] [25	IN OU	31 - 15 - To - 15 - 15 - 15 - 15 - 15 - 15 - 15 - 1	used			6
	ls available: shellstock tags,		6	1000		Co	nformance with Approved	Procedur	es	
parasite destruc				26	IN OUT	N/A	Compliance with variance, spe	cialized		6
	om Contamination		1.0	4 🗀			process, and HACCP plan			
	rfaces: cleaned & sanitized	\vdash	6	-	Risk	factors a	re improper practices or procedu	res Identifie	d as the r	nost
Proper disposition	on of returned, previously	-		-			buting factors of foodborne illne			
5 IN OUT served, recondit	ioned, and unsafe food	\perp	6				re control measures to prevent f	IIII emodooo	less or in	jury,
			RETAI							WE THAT
Good Retail Pro	ctices are preventative measure									.01470
	not in compliance and by if COC	and/or	R PTS	S =Correc	ted on-s	ite during e Status	inspection R =Repeat violatio	n PTS =	Demerit r	R PT
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